

Here are a few API requests and their outputs:

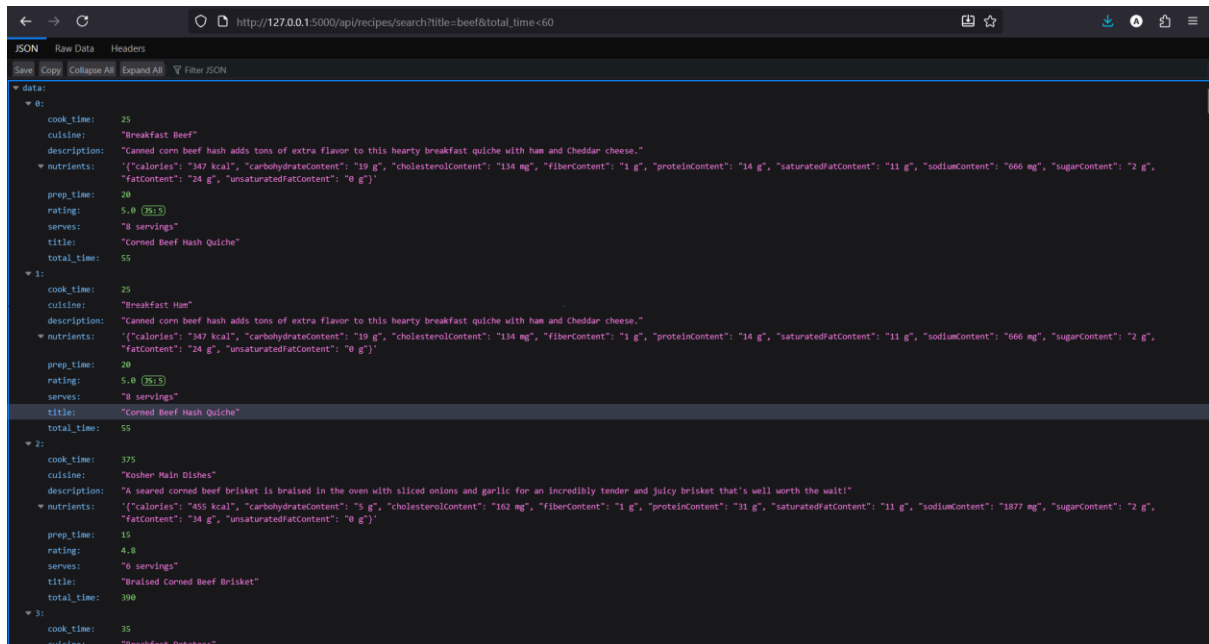
1. <http://127.0.0.1:5000/api/recipes?page=1&limit=10>

```
JSON
Raw Data
Headers
Save Copy Collapse All Expand All Filter JSON
data:
  0:
    cook_time: 35
    cuisine: "Peach Crisps and Crumbles"
    description: "Jump into the summer season with this fresh peach-and-raspberry dessert that's topped with a sweet and crispy oat crumble."
    nutrients: {"calories": "305 kcal", "carbohydrateContent": "51 g", "cholesterolContent": "24 mg", "fiberContent": "5 g", "proteinContent": "4 g", "saturatedFatContent": "6 g", "sodiumContent": "238 mg", "sugarContent": "24 g", "fatContent": "11 g", "unsaturatedFatContent": "0 g"}
    prep_time: 20
    rating: 5.0 (5/5)
    serves: "10 servings"
    title: "Peach and Raspberry Crumble"
    total_time: 55
  1:
    cook_time: 40
    cuisine: "Peach Cake"
    description: "This is a quick and easy peach cake made with fresh peaches. Perfect when you're getting a case of peaches from the market."
    nutrients: {"calories": "183 kcal", "carbohydrateContent": "25 g", "cholesterolContent": "51 mg", "fiberContent": "2 g", "proteinContent": "2 g", "saturatedFatContent": "5 g", "sodiumContent": "55 mg", "sugarContent": "17 g", "fatContent": "9 g", "unsaturatedFatContent": "0 g"}
    prep_time: 20
    rating: 5.0 (5/5)
    serves: "12 servings"
    title: "Fresh Peach Cake"
    total_time: 60
  2:
    cook_time: 50
    cuisine: "Peach Cobbler"
    description: "This peach cobbler is made even more decadent with a cinnamon roll lattice topping that's easy to prepare and sure to impress guests."
    nutrients: {"calories": "379 kcal", "carbohydrateContent": "62 g", "cholesterolContent": "24 mg", "fiberContent": "2 g", "proteinContent": "4 g", "saturatedFatContent": "7 g", "sodiumContent": "400 mg", "sugarContent": "30 g", "fatContent": "14 g", "unsaturatedFatContent": "0 g"}
    prep_time: 15
    rating: 5.0 (5/5)
    serves: "10 servings"
    title: "Decadent Cinnamon Roll Peach Cobbler"
    total_time: 70
  3:
    cook_time: 65
    cuisine: "Peach Crisps and Crumbles"
```

2. <http://127.0.0.1:5000/api/recipes/search?title=chicken>

```
JSON
Raw Data
Headers
Save Copy Collapse All Expand All (3 rows) Filter JSON
data:
  0:
    cook_time: 10
    cuisine: "Fried Chicken"
    description: "Try making your own air-fryer chicken katsu. You need only a few ingredients and it comes together very quickly. Serve with tonkatsu or barbecue sauce for dipping."
    nutrients: {"calories": "411 kcal", "carbohydrateContent": "41 g", "cholesterolContent": "189 mg", "fiberContent": "0 g", "proteinContent": "4 g", "sodiumContent": "545 mg", "sugarContent": "2 g", "fatContent": "13 g", "unsaturatedFatContent": "0 g"}
    prep_time: 10
    rating: 5.0 (5/5)
    serves: "2 servings"
    title: "Air Fryer Chicken Katsu"
    total_time: 20
  1:
    cook_time: 5
    cuisine: "Fried Chicken"
    description: "Marinated boneless chicken thighs are coated in panko and fried, then served with a soy-honey Dijon-mayo dipping sauce."
    nutrients: {"calories": "681 kcal", "carbohydrateContent": "46 g", "cholesterolContent": "128 mg", "fiberContent": "0 g", "proteinContent": "22 g", "saturatedFatContent": "9 g", "sodiumContent": "1845 mg", "sugarContent": "17 g", "fatContent": "48 g", "unsaturatedFatContent": "0 g"}
    prep_time: 15
    rating: 5.0 (5/5)
    serves: "4 servings"
    title: "Karaage (Japanese Fried Chicken) with Honey Mayonaisse Sauce"
    total_time: 500
  2:
    cook_time: 40
    cuisine: "Savory Crepes"
    description: "Condensed soup, Cheddar, and leftover rotisserie chicken make a super savory filling for stuffed crepes in this easy recipe the whole family will love."
    nutrients: {"calories": "316 kcal", "carbohydrateContent": "18 g", "cholesterolContent": "132 mg", "fiberContent": "1 g", "proteinContent": "6 g", "sodiumContent": "648 mg", "sugarContent": "3 g", "fatContent": "16 g", "unsaturatedFatContent": "0 g"}
    prep_time: 20
    rating: 5.0 (5/5)
    serves: "10 servings"
    title: "Easy Chicken-Stuffed Crepes"
    total_time: 60
  3:
    cook_time: 20
    cuisine: "Savory Crepes"
```

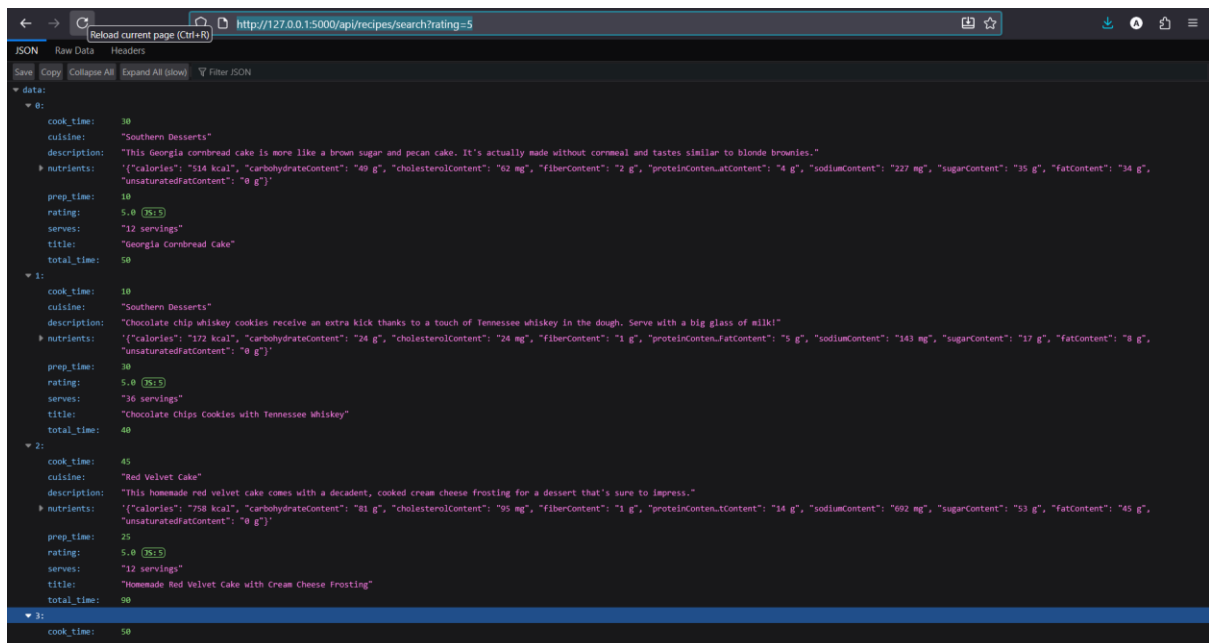
3. http://127.0.0.1:5000/api/recipes/search?title=beef&total_time%3C60



```
JSON Raw Data Headers
Save Copy Collapse All Expand All Filter JSON

data:
  0:
    cook_time: 25
    cuisine: "Breakfast Beef"
    description: "Canned corn beef hash adds tons of extra flavor to this hearty breakfast quiche with ham and Cheddar cheese."
    nutrients: '{"calories": "347 kcal", "carbohydrateContent": "19 g", "cholesterolContent": "134 mg", "fiberContent": "1 g", "proteinContent": "14 g", "saturatedFatContent": "11 g", "sodiumContent": "666 mg", "sugarContent": "2 g", "fatContent": "24 g", "unsaturatedFatContent": "0 g"}'
    prep_time: 20
    rating: 5.0 (5/5)
    serves: "8 servings"
    title: "Corned Beef Hash Quiche"
    total_time: 55
  1:
    cook_time: 25
    cuisine: "Breakfast Ham"
    description: "Canned corn beef hash adds tons of extra flavor to this hearty breakfast quiche with ham and Cheddar cheese."
    nutrients: '{"calories": "347 kcal", "carbohydrateContent": "19 g", "cholesterolContent": "134 mg", "fiberContent": "1 g", "proteinContent": "14 g", "saturatedFatContent": "11 g", "sodiumContent": "666 mg", "sugarContent": "2 g", "fatContent": "24 g", "unsaturatedFatContent": "0 g"}'
    prep_time: 20
    rating: 5.0 (5/5)
    serves: "8 servings"
    title: "Corned Beef Hash Quiche"
    total_time: 55
  2:
    cook_time: 375
    cuisine: "Kosher Main Dishes"
    description: "A seared corned beef brisket is braised in the oven with sliced onions and garlic for an incredibly tender and juicy brisket that's well worth the wait!"
    nutrients: '{"calories": "455 kcal", "carbohydrateContent": "5 g", "cholesterolContent": "162 mg", "fiberContent": "1 g", "proteinContent": "31 g", "saturatedFatContent": "11 g", "sodiumContent": "1877 mg", "sugarContent": "2 g", "fatContent": "34 g", "unsaturatedFatContent": "0 g"}'
    prep_time: 15
    rating: 4.8
    serves: "6 servings"
    title: "Braised Corned Beef Brisket"
    total_time: 390
  3:
    cook_time: 35
    cuisine: "Breakfast Potatoes"
```

4. <http://127.0.0.1:5000/api/recipes/search?rating=5>



```
JSON Raw Data Headers
Save Copy Collapse All Expand All Filter JSON

data:
  0:
    cook_time: 30
    cuisine: "Southern Desserts"
    description: "This Georgia cornbread cake is more like a brown sugar and pecan cake. It's actually made without cornmeal and tastes similar to blonde brownies."
    nutrients: '{"calories": "114 kcal", "carbohydrateContent": "49 g", "cholesterolContent": "62 mg", "fiberContent": "2 g", "proteinContent": "4 g", "sodiumContent": "227 mg", "sugarContent": "35 g", "fatContent": "34 g", "unsaturatedFatContent": "0 g"}'
    prep_time: 10
    rating: 5.0 (5/5)
    serves: "12 servings"
    title: "Georgia Cornbread Cake"
    total_time: 50
  1:
    cook_time: 10
    cuisine: "Southern Desserts"
    description: "Chocolate chip whiskey cookies receive an extra kick thanks to a touch of Tennessee whiskey in the dough. Serve with a big glass of milk!"
    nutrients: '{"calories": "172 kcal", "carbohydrateContent": "24 g", "cholesterolContent": "24 mg", "fiberContent": "1 g", "proteinContent": "5 g", "sodiumContent": "143 mg", "sugarContent": "17 g", "fatContent": "8 g", "unsaturatedFatContent": "0 g"}'
    prep_time: 30
    rating: 5.0 (5/5)
    serves: "36 servings"
    title: "Chocolate Chips Cookies with Tennessee Whiskey"
    total_time: 40
  2:
    cook_time: 45
    cuisine: "Red Velvet Cake"
    description: "This homemade red velvet cake comes with a decadent, cooked cream cheese frosting for a dessert that's sure to impress."
    nutrients: '{"calories": "358 kcal", "carbohydrateContent": "81 g", "cholesterolContent": "95 mg", "fiberContent": "1 g", "proteinContent": "14 g", "sodiumContent": "692 mg", "sugarContent": "53 g", "fatContent": "45 g", "unsaturatedFatContent": "0 g"}'
    prep_time: 25
    rating: 5.0 (5/5)
    serves: "12 servings"
    title: "Homemade Red Velvet Cake with Cream Cheese Frosting"
    total_time: 90
  3:
    cook_time: 50
    cuisine: "Peach cobbler"
```